

DINNER BUFFET MENU

HAND CARVED BUFFET

*Minimum number needed for Buffet Service is 32

Entrees

(Choose two or three)

Inside Round of Beef	NY Strip Loin, Peppercorn Sauce
Rotisserie Roasted Chicken	(Market Price)
Crispy Oven Fried Chicken	Prime Rib, Au Jus
Bourbon Glazed Pork Spareribs	(Market Price)
Breast of Turkey	Beef Tenderloin
Hickory Smoked pork loin	(Market Price)
Salmon Filet w/Citrus Glaze	
16 hr. Smoked Beef Brisket	
French Onion Breast of Chicken	
Breast of Chicken Caprese	

Potato/ Rice

(Choose One)

Au Gratin Potatoes
Parslied Red Potato
Gourmet Mac & Cheese
Home-Style Whipped Potato
Cheesy Potato Bake
Almond Rice Pilaf
Long Grain and Wild Rice
Roasted Garlic and Cheddar
Whipped Potatoes
Baked Idaho Potato
Baby Bakers with Garlic
and Rosemary

Hot Vegetables

(Choose Two)

Green Beans Amandine
Whole Kernel Corn
Whole baby Carrots
California Blend
Green Bean Casserole
Sweet Corn Casserole
Zucchini and Squash
Key West Blend Vegetables
Whole Green Beans w/Baby Carrots

Salads

(Choose Two)

Party Layer Salad
Garden Salad with Assorted Dressing
Bowtie Pasta and Seafood Salad
Crunchy Broccoli Salad
Pasta Primavera Salad
Broccoli-Cauliflower Salad
Classic Caesar Salad

Buffet also Includes:

Coffee Service (Reg. and Decaf)
Chilled Water Service
Lemonade/ Iced Tea/ Hot Tea
Assorted Dinner Rolls & Butter
Full China and Linen Services
Primary Kitchen and Dining Room Personnel

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Pricing:

Full Service at Lighted Gardens w/2 Entrees 34.45

Full Service at Lighted Gardens w/3 Entrees 37.85

Full Service off Premise Catering w/2 Entrees 38.85

Full Service off Premise Catering w/3 Entrees 42.25

Desserts

Texas Sheet Cake	1.75
Carrot Cake	1.95
Chocolate Turtle Cake	1.95
Italian Cream Cake	1.75
Apple Cream Pie	1.75
Pumpkin Pie	1.75
Fruit Pie: Dutch Apple, Cherry, Blueberry, Peach, Strawberry-Rhubarb	1.95
Cream Pie (Butterscotch, Pecan, Coconut, Banana)	2.25
Fresh Strawberry Pie (seasonal)	2.95
NY Cheesecake with w/Cherry topping	3.25

Room Charges

Garden Room (Mon-Thurs)	55.00
Garden Room (Fri-Sun)	75.00
Ballroom (Mon-Thurs)	85.00
Ballroom (Fri-Sun)	105.00

For off premise catering, check with your venue for applicable fees.

TAXES, SERVICES CHARGES, PAYMENT INFORMATION AND GRATUITY

Indiana State Taxes	7%	Service Charge*	14%
Credit Card Payments	3%	Gratuity:	Always Appreciated!!

*Service Charge: Covers incidental items not related to the service of your food and should not be confused with gratuity. Service Charge covers Banquet Setup, Janitorial Services, Grounds Maintenance, Transportation Expenses, License & Permits, Advertising, Business Insurance and Building Maintenance & Improvements

Please have your menu selection, itinerary, and room design on file with us 4-6 weeks prior to your event. Your final "guest guarantee" is due **2 weeks** prior to your event. We will prepare 5% over the guest guarantee as a cushion for your event. Your final invoice will be based on the guest guarantee, or the number of attendees (which is greater).

Full Bar Services are also Available!

Lighted Gardens Catering 260.622.4023

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